

Bar Equipment Checklist

By Jake R Brady

- Equipment
 - POS System
 - Bar stools
 - TV System
 - Music System
 - Ice bin
 - Ice Scoop (never leave scoop in the bin)
 - Liquor well
 - Blenders
 - Frozen drink machine
 - Soda gun
 - Cocktail shakers and strainers
 - Speed bottles
 - Pour tops
 - Garnish bins
 - Glass racks
 - Corkscrews
 - Bottle opener
 - Paring knives
 - Cutting boards
 - Glass mats
 - Ice buckets- marked for 'Ice Only'
 - Washing racks
 - Hand sink
 - Soap/ sanitizer dispenser
 - Paper towel dispenser
 - Sanitizer buckets
 - Cleaning rags
 - Rubber floor mats
- Coolers & Refrigeration
 - Reach in cooler

- Wine Cooler
- Keg storage
- Beer taps
- Glycol system
- Glasses
 - Wine glasses
 - Jiggers
 - Shot glasses
 - Pilsner glasses
 - Pint glasses
 - Champagne glasses
 - Martini glasses
 - Brandy snifters
 - Highball glasses
- Basic Liquors
 - Vodka
 - Gin
 - Tequila
 - Whiskey
 - Scotch
 - Bourbon
 - Rum